

Tasting Menu



Vegetarian and Vegan available on request
Available at lunch by request.

£95 per person

Drinks Pairing £65 per person

KFG

Kentucky fried game

Bavarois

Mushroom bavarois, black truffle

Montepulciano d'Abruzzo, Abruzzi, Italy

Venison £17

North york moor venison tartare, cranberry marinade,
wensleydale blue, celeriac

Malbec, Pulenta Estate, Mendoza, Argentina

Scallop

Hand dived isle of mull scallop, radicchio, blood orange

Chablis 1er Cru Montmains, Brocard, Burgundy, France

Sole

North sea lemon sole, clam, leek, prosecco

Riesling Grand Cru, 'Rosacker', Cave de Hunawehr, France

Duck

Thirkleby duck breast, parsnip, maple, pickled walnut

Fantini 'Edizione 22', Cinque Autoctoni, Ortona, Italy

Rhubarb

Tiramisu

Chocolate, marscapone cream, coffee génoise, tonka bean ice cream

Sauternes, Chateau Laville, Bordeaux, France

For guests on dinner, bed and breakfast a £50 allowance is allocated to each person.

A discretionary service charge of 10% will be added to your bill.

If you have any dietary requirements please let your server know.